



[PDF] Yucatán: Recipes From A Culinary Expedition (The William And Bettye Nowlin Series In Art, History, And Culture Of The Western Hemisphere)

Yeah, reviewing a books **Yucatán: Recipes from a Culinary Expedition (The William and Bettye Nowlin Series in Art, History, and Culture of the Western Hemisphere)** could grow your close associates listings. This is just one of the solutions for you to be successful. As understood, carrying out does not recommend that you have extraordinary points.

Comprehending as with ease as concord even more than extra will offer each success. next to, the message as capably as perspicacity of this Yucatán: Recipes from a Culinary Expedition (The William and Bettye Nowlin Series in Art, History, and Culture of the Western Hemisphere) can be taken as competently as picked to act.

Yucatán-David Sterling 2014-03-30 Winner, James Beard Foundation Best Cookbook of the Year Award, 2015 James Beard Foundation Best International Cookbook Award, 2015 The Art of Eating Prize for Best Food Book of the Year, 2015 The Yucatán Peninsula is home to one of the world's great regional cuisines. With a foundation of native Maya dishes made from fresh local ingredients, it shares much of the same pantry of ingredients and many culinary practices with the rest of Mexico. Yet, due to its isolated peninsular location, it was also in a unique position to absorb the foods and flavors of such far-flung regions as Spain and Portugal, France, Holland, Lebanon and the Levant, Cuba and the Caribbean, and Africa. In recent years, gourmet magazines and celebrity chefs have popularized certain Yucatecan dishes and ingredients, such as Sopa de lima and achioté, and global gastronomes have made the pilgrimage to Yucatán to tantalize their taste buds with smoky pit barbecues, citrus-based pickles, and fiery chiles. But until now, the full depth and richness of this cuisine has remained little understood beyond Yucatán's borders. An internationally recognized authority on Yucatecan cuisine, chef David Sterling takes you on a gastronomic tour of the peninsula in this unique cookbook, Yucatán: Recipes from a Culinary Expedition. Presenting the food in the places where it's savored, Sterling begins in jungle towns where Mayas concoct age-old recipes with a few simple ingredients they grow themselves. He travels over a thousand miles along the broad Yucatán coast to sample a bounty of seafood; shares "the people's food" at bakeries, chicharronerías, street vendors, home restaurants, and cantinas; and highlights the cooking of the peninsula's three largest cities—Campeche, Mérida, and Valladolid—as well as a variety of pueblos noted for signature dishes. Throughout the journey, Sterling serves up over 275 authentic, thoroughly tested recipes that will appeal to both novice and professional cooks. He also discusses pantry staples and basic cooking techniques and offers substitutions for local ingredients that may be hard to find elsewhere. Profusely illustrated and spiced with lively stories of the region's people and places, Yucatán: Recipes from a Culinary Expedition is the long-awaited definitive work on this distinctive cuisine.

Mayan Cuisine-Daniel Hoyer 2009-09

A Yucatan Kitchen-Loretta Scott Miller 2003 A superb sampling of the unique ingredients and flavors that differentiate Yucatan cooking from that of Mexico.

Hartwood-Eric Werner 2015-10-20 Winner, IACP Cookbook Award for Culinary Travel Named a Best & Most Beautiful Cookbook of the Year by Bon Appétit, Cooking Light, Departures, Fine Cooking, Food52, Fort Worth Star-Telegram, Los Angeles Times, San Francisco Chronicle, T: The New York Times Style Magazine, Vice, Yahoo!, and more The best things happen when people pursue their dreams. Consider the story of Eric Werner and Mya Henry, an intrepid young couple who gave up their restaurant jobs in New York City to start anew in the one-road town of Tulum, Mexico. Here they built Hartwood, one of the most exciting and inspiring restaurants in the world. Mya Henry took on the role of general manager, seeing to the overall operations and tending to the guests, while Eric Werner went to work magic in the kitchen. The food served at Hartwood is “addictive,” says Noma chef René Redzepi, adding, “It’s the reason people line up for hours every single day to eat there, even though their vacation time is precious.” Werner’s passion for dazzling flavors and natural ingredients is expertly translated into recipes anyone can cook at home. Every dish has a balance of sweet and spicy, fresh and dried, oil and acid, without relying heavily on wheat and dairy. The flavoring elements are simple—honeys, salts, fresh and dried herbs, fresh and dried chiles, onions, garlic—but by using the same ingredients in different forms, Werner layers flavors to bring forth maximum deliciousness. The recipes are beautifully photographed and interspersed with inspiring, gorgeously illustrated essays about this setting and story, making Hartwood an exhilarating experience from beginning to end.

Sabores Yucatecos-Gilberto Cetina 2011

My Mexico-Diana Kennedy 2013-10-20 By universal acclaim, Diana Kennedy is the world’s authority on the authentic cuisines of Mexico. For decades, she has traveled the length and breadth of the country, seeking out the home cooks, local ingredients, and traditional recipes that make Mexican cuisines some of the most varied and flavorful in the world. Kennedy has published eight classic Mexican cookbooks, including the James Beard Award-winning Oaxaca al Gusto. But her most personal book is My Mexico, a labor of love filled with more than three hundred recipes and stories that capture the essence of Mexican food culture as Kennedy has discovered and lived it. First published in 1998, My Mexico is now back in print with a fresh design and photographs—ready to lead a new generation of gastronomes on an unforgettable journey through the foods of this fascinating and complex country.

Zarela's Veracruz-Zarela Martinez 2004-04 Capturing the easy-going atmosphere of Mexico's eastern coastal cuisine, this Veracruz cookbook reveals various delicious combinations for seafood, chicken, vegetables, olive oil, and fresh herbs, featuring more than 150 recipes that reveal the dishes' Spanish culinary roots. Reprint.

Mercados-David Sterling 2019-04-30 Part travelogue, part cookbook, Mercados takes us on a tour of Mexico’s most colorful destinations—its markets—led by an award-winning, preeminent guide whose passion for Mexican food attracted followers from around the globe. Just as David Sterling’s Yucatán earned him praise for his “meticulously researched knowledge” (Saveur) and for producing “a labor of love that well documents place, people and, yes, food” (Booklist), Mercados now invites readers to learn about local ingredients, meet vendors and cooks, and taste dishes that reflect Mexico’s distinctive regional cuisine. Serving up more than one hundred recipes, Mercados presents unique versions of Oaxaca’s legendary moles and Michoacan’s carmitas, as well as little-known specialties such as the charcuterie of Chiapas, the wild anise of Pátzcuaro, and the seafood soups of Veracruz. Sumptuous color photographs transport us to the enormous forty-acre, 10,000-merchant Central de Abastos in Oaxaca as well as tiny tianguises in Tabasco. Blending immersive research and passionate appreciation, David Sterling’s final opus is at once a must-have cookbook and a literary feast for the gastronome.

Oaxaca Al Gusto-Diana Kennedy 2010-09-15 Translation of: Oaxaca al gusto, el mundo infinito de su gastronomía.

Mercados-David Sterling 2019-04-30 Part travelogue, part cookbook, Mercados takes us on a tour of Mexico’s most colorful destinations—its markets—led by an award-winning, preeminent guide whose passion for Mexican food attracted followers from around the globe. Just as David Sterling’s Yucatán earned him praise for his “meticulously researched knowledge” (Saveur) and for producing “a labor of love that well documents place, people and, yes, food” (Booklist), Mercados now invites readers to learn about local ingredients, meet vendors and cooks, and taste dishes that reflect Mexico’s distinctive regional cuisine. Serving up more than one hundred recipes, Mercados presents unique versions of Oaxaca’s legendary moles and Michoacan’s carmitas, as well as little-known specialties such as the charcuterie of Chiapas, the wild anise of Pátzcuaro, and the seafood soups of Veracruz. Sumptuous color photographs transport us to the enormous forty-acre, 10,000-merchant Central de Abastos in Oaxaca as well as tiny tianguises in Tabasco. Blending immersive research and passionate appreciation, David Sterling’s final opus is at once a must-have cookbook and a literary feast for the gastronome.

Culinary Mexico-Daniel Hoyer 2005 Join author and chef Daniel Hoyer on a journey of discovery through the varied geography, culture, history, and cuisine of Mexico. Hoyer's creative collection of recipes from the vastly diverse regions of Mexico prove that it's about time we abandon old notions of Mexican food-tacos, enchiladas, burritos, and fried beans all covered in melted cheese. Mexico's rich history and myriad cultural influences are reflected in its food, which exposes a largely unexplored world of nuanced flavors and unique ingredients, as well

as a wide range of cooking styles and techniques.

Mayan Cooking-Cherry Hamman 1998 Gathers traditional Mayan recipes for appetizers, tortillas, tamales, vegetables, salads, soups, stews, seafood, poultry, meat, eggs, and desserts

Foodscapes, Foodfields, and Identities in Yucatán-Steffan Igor Ayora Díaz 2012 The travel experience filled with personal trauma; the pilgrimagethrough a war-torn place; the journey with those suffering: theserepresent the darker sides of travel. This book explores the writingsand texts of dark journeys and travels. In traveling over the dead,amongst the dying, and alongside the suffering, the authors give us atour of humanity’s violence and misery. From this dark side,there comes great beauty and poignancy in the characterization offlight; creativity in the comic, graphic, and graffiti sketches andcomments on life; and the sense of profound and spiritual journeysbeing undertaken, recorded, and memorialized.

The Mexican Home Kitchen-Mely Martínez 2020-09-15 Bring the authentic flavors of Mexico into your kitchen with The Mexican Home Kitchen, featuring 85+ recipes for every meal and occasion.

Mexico-Margarita Carrillo Arronte 2014-10-27 A New York Times Best Seller A Publishers Weekly Top Ten Cookbook (Fall 2014) "All my life I have wanted to travel through Mexico to learn authentic recipes from each region and now I don't have to - Margarita has done it for me!" - Eva Longoria The first truly comprehensive bible of authentic Mexican home cooking, written by a living culinary legend, Mexico: The Cookbook features an unprecedented 700 recipes from across the entire country, showcasing the rich diversity and flavors of Mexican cuisine. Author Margarita Carrillo Arronte has dedicated 30 years to researching, teaching, and cooking Mexican food, resulting in this impressive collection of Snacks and Street Food, Starters and Salads, Eggs, Soups, Fish, Meat, Vegetables, Accompaniments, Rice and Beans, Breads and Pastries, and Drinks and Desserts. Beautifully illustrated with 200 full-color photographs, the book includes dishes such as Acapulco-style ceviche, Barbacoa de Pollo from Hidalgo, classic Salsa Ranchera, and the ultimate Pastel Tres Leches, each with notes on recipe origins, ingredients, and techniques, along with contributions from top chefs such as Enrique Olvera and Hugo Ortega.

Vegan Mexico-Jason Wyrick 2016-11-01 The author of the best-selling Vegan Tacos explores the magic of Mexico's regional cooking. Enjoy the exotic flavors of these diverse cuisines without leaving your kitchen. Jason's delicious recipes capture the essence of the moles of Oaxaca, the Mayan legacy of the Yucatan, the smoky chile flavors of Zacatecas, the fruit-centric Southern regions, the Spanish influence of Veracruz, and the street food of Mexico City. Recipes include: Oaxacan Black Beans Blue Corn Mushrooms Bocoles Four Chile Noodle Soup Classic Sweet Corn Tamales Old-Style Street Enchiladas Sonoran Machaca Burritos Sweet Potato Pastelitos Tres Leches Cake A leading authority in vegan Mexican cooking, Jason shares the core concepts for making authentic Mexican cuisine and tie the recipes to their place in the story of Mexico. Readers will come away with a new understanding and admiration for the diversity and flavors of Mexico and be inspired to make delectable main dishes, soups, spreads, sandwiches, breads, desserts, snacks, and much more.

Nopalito-Gonzalo Guzmán 2017-04-11 Winner of the 2018 James Beard Foundation Cookbook Award in "International" category Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards A collection of 100 recipes for regional Mexican food from the popular San Francisco restaurant. The true spirit, roots, and flavors of regional Mexican cooking—from Puebla, Mexico City, Michoacán, the Yucatán, and beyond—come alive in this cookbook from Gonzalo Guzman, head chef at San Francisco restaurant Nopalito. Inspired by food straight from the sea and the land, Guzman transforms simple ingredients, such as masa and chiles, into bright and flavor-packed dishes. The book includes fundamental techniques of Mexican cuisine, insights into Mexican food and culture, and favorite recipes from Nopalito such as Crispy Red Quesadillas with Braised Pork and Pork Rinds; Toasted Corn with Crema, Ground Chile, and Queso Fresco; Tamales with Red Spiced Sunflower Seed Mole; and Salsa-Dipped Griddled Chorizo and Potato Sandwiches. Capped off by recipes for cocktails, aqua frescas, paletas, churros, and flan—Nopalito is your gateway to Mexico by way of California. This is a cookbook to be read, savored, and cooked from every night.

La Cocina Mexicana-Marilyn Tausend 2012-10-22 After thirty years of leading culinary tours throughout Mexico, Marilyn Tausend teams up with Mexican chef and regional cooking authority Ricardo Muñoz Zurita to describe how the cultures of many profoundly different peoples combined to produce the unmistakable flavors of Mexican food. Weaving engrossing personal narrative with a broad selection of recipes, the authors show how the culinary heritage of indigenous groups, Europeans, and Africans coalesced into one of the world’s most celebrated cuisines. Cooks from a variety of cultures share recipes and stories that provide a glimpse into the preparation of both daily and festive foods. In a Maya village in Yucatán, cochinita de pibil is made with the native peccary instead of pig. In Mexico City, a savory chile poblano is wrapped in puff-pastry. On Oaxaca’s coast, families of African heritage share their way of cooking the local seafood. The book includes a range of recipes, from the delectably familiar to the intriguingly unusual.

Fiesta at Rick's: Fabulous Food for Great Times with Friends-Rick Bayless 2010-07-05 Entertaining made easy, with Mexican-inspired recipes and handy tips from the celebrity chef and winner of Bravo’s Top Chef Masters. Whether you’re hosting a casual get-together with friends or throwing an outdoor shindig, no one can teach you the art of fiesta like Rick Bayless. With 150 recipes, Bayless offers you the key to unforgettable parties that will have guests clamoring for repeat invitations. There are recipes for small-dish snacking (Mushroom Ceviche, Devilish Shrimp), dynamic cocktails to get the party started (Champagne Margarita, Sizzling Mojito), and Bayless’s signature takes on Mexican street food (Grilled Pork Tacos al Pastor, Roasted Vegetable Enchiladas). Live-fire grilled fish and meat dishes like the “Brava” Steak with “Lazy” Salsa will draw friends and family to the glow of open flames. And if you’re going to throw a truly epic celebration, you’ll need a killer finale like Frontera Grill’s Chocolate Pecan Pie Bars or Dark Chocolate–Chile Ice Cream. Fiesta at Rick’s offers 150 diverse preparations organized into easy-to-follow chapters. But it’s far more than a collection of recipes. With four complete, can’t-miss menus for parties ranging from a Luxury Guacamole Bar Cocktail Party for 12 to a Classic Mexican Mole Fiesta for 24, Bayless has all your friends covered. Each of these parties has a complete game plan, from a thought-out time line with advance shopping and preparation to a fiesta playlist. Whether a first-time entertainer or a seasoned veteran, anyone can learn from the helpful sidebars, which cover topics such as how to shuck oysters, the perfect avocado for guacamole, and the best way to pick out fresh fish for ceviche preparations. Bayless breaks down the timeless building blocks that make up authentic Mexican food, explaining the value of fresh tortillas and providing surprisingly simple instructions for making your own Mexican Fresh Cheese. Bayless’s entertaining blueprint eliminates the guesswork, so you can let your inspiration run free. Companion to seasons six and seven of Rick’s Public Television series Mexico—One Plate at a Time, Fiesta at Rick’s is required reading for everyone who loves opening their home to friends and good times.

From the Source - France-Lonely Planet Food 2017-08-01 Lonely Planet presents France's most authentic dishes, direct from the kitchens where they were perfected. From street-food vendors to Michelin-starred chefs, France's best local cooks share their passion for food and their region's classic recipes - from impossibly light cheese souffles and rustic coq au vin to delectable macarons. Recipes include: Escargots Boeuf bourgignon Moules marinières Mousse de chevre frais Chicken stuffed with fois gras Cassoulet Tarte tatin Gougères Nougat de tours Pears in red wine Cremet d'Anjou And many more! Also check out: From the Source - Spain From the Source - Italy From the Source - Thailand From the Source - Mexico About Lonely Planet: Since 1973, Lonely Planet has become the world's leading travel media company with guidebooks to every destination, an award-winning website, mobile and digital travel products, and a dedicated traveller community. Lonely Planet covers must-see spots but also enables curious travellers to get off beaten paths to understand more of the culture of the places in which they find themselves. The world awaits! Lonely Planet guides have won the TripAdvisor Traveler's

Choice Award in 2012, 2013, 2014, 2015, and 2016. 'Lonely Planet. It's on everyone's bookshelves; it's in every traveller's hands. It's on mobile phones. It's on the Internet. It's everywhere, and it's telling entire generations of people how to travel the world.' -- Fairfax Media 'Lonely Planet guides are, quite simply, like no other.' - New York Times Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

Cook Mexico City-Gabriela Camara 2019 "Inspired by the flavors, ingredients, and flair of culinary and cultural hotspot Mexico City, Gabriela Cámara's style of fresh-first, vegetable-forward, legume-loving, and seafood-centric Mexican cooking is a siren call to home cooks who crave authentic, on-trend recipes they can make with confidence and regularity. With 150 recipes for Basicos (basics), Desayunos (breakfasts), Primeros (starters), Platos Fuertes (mains), and Postres (sweets), Mexican food-lovers will find all the dishes they want to cook—from Chilaquiles Verdes to Chiles Rellenos and Flan de Cajeta—and will discover many sure-to-be favorites, such as her signature tuna tostadas"--

More Mexican Everyday: Simple, Seasonal, Celebratory-Rick Bayless 2015-04-27 The follow-up to Rick Bayless's best-selling Mexican Everyday features a dozen "master-class" recipes you'll want to learn by heart, more than 30 innovative vegetable dishes, Rick's secret weapon flavorings to weave into your favorite dishes, and many other brand-new creations from his kitchen. Rick Bayless transformed America's understanding of Mexican cuisine with his Mexican Everyday. Now, ten years later, Rick returns with an all-new collection of uniquely flavorful recipes, each one the product of his evolution as a chef and champion of local, seasonal ingredients. More Mexican Everyday teaches home cooks how to build tasty meals with a few ingredients in a short amount of time. Cooking Mexican couldn't be easier, or more delicious. Rick generously reveals the secrets of his dishes—the salsas and seasonings, mojos and adobos he employs again and again to impart soul-satisfying flavor. He explains fully the classic techniques that create so many much-beloved Mexican meals, from tacos and enchiladas to pozole and mole. Home cooks under his guidance will be led confidently to making these their go-to recipes night after night. "Everyday" Mexican also means simplicity, so Rick dedicates individual chapters to illustrate skillful use of the slow cooker and the rice cooker. Also included are a special variation of the classic chicken-and-rice pairing, Arroz con Pollo, with an herby green seasoning, and an addictive roasted tomatillo salsa that's flavored with the same red chile seasoning brushed on his lush Grilled Red-Chile Ribs. Rick loves to highlight the use of seasonal, diverse vegetables. The heart of this cookbook is devoted to modern creations that range from a Jicama-Beet Salad inspired by Mexico's classic Christmas Eve salad to a sweet-and-tangy butternut braise. Rick's flexible imagination also transforms breakfast into a meal for any hour. His Open-Face Red Chile-Chard Omelet is as great for Wednesday night dinner as it is for Sunday brunch. Not to be forgotten is Rick's array of show-stopping desserts, among them Mexican Chocolate-Pumpkin Seed Cake and Fresh Fruit with 24-Hour Cajeta and Bitter Chocolate. In all his recipes, Rick carefully guides you through every step, suggesting ways to invent, adapt, and simplify without sacrificing flavor. More Mexican Everyday invites you into Rick's creative kitchen to enliven the way you cook and eat with friends and family.

Salt, Fat, Acid, Heat-Samin Nosrat 2017-04-25 Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

The Best Mexican Recipes-America's Test Kitchen 2015-04-15 Kitchen-tested recipes that bring the real flavors of Mexico home. Let America's Test Kitchen be your guide to making deeply flavored Mexican dishes at home. Our first Mexican cookbook features foolproof appetizers, soups and stews, authentic egg dishes, tacos and tamales, burritos and enchiladas, and all manner of meat and seafood dishes. The Best Mexican Recipes includes a primer on Mexican home cooking with information on key ingredients (readily available at your supermarket) and innovative techniques that shave time off traditional preparation methods. Not only will you be able to cook amazingly flavorful Mexican food, but you'll cook with confidence. Recipes include: Familiar favorites: Beef Enchiladas, Tamales, Grilled Fish Tacos, Classic Mexican Rice, Chicken Tortilla Soup, Stuffed Jalapenos, Chunky Guacamole, Fresh Margaritas, and more Authentic regional dishes: Queso Fundido, Chicken Mole Poblano, Ancho-Orange Pork Burritos, Yucatan-Style Barbecue Pork, Fish Veracruz, Oaxacan-Style Beef Brisket, and more. Popular street foods: Sopes, Gorditas, Panuchos, Mexican Street Corn, Molletes, Huaraches with Poblanos, Red Peppers, and Queso Fresco, and more

Gulf Coast Kitchens-Constance Snow 2003 Introduces a tantalizing array of delicious culinary treats from the Gulf Coast of America, presenting dishes that reflect the region's unique Spanish, French, Italian, African, Cuban, Mexican, and Asian influences, with two hundred recipes for everything from Southern Fried Salads to Chocolate and Chipotle Brownies. 15,000 first printing.

Pati's Mexican Table-Pati Jinich 2013 Presents a collection of recipes which use simple methods and everyday ingredients to make Mexican dishes suitable for family meals and holiday celebrations.

Yucatán Cookbook-Lyman Morton 1996 Provides recipes for such dishes as octopus seviche with beer, blackened mole from Oaxaca, chicken soup, beef stuffed with ham and eggs, fish casserole with nopal, and shrimp in red sauce

Mexico One Plate At A Time-Rick Bayless 2000-10-25 An authority on Mexican cuisine shares his wisdom and experience on cooking south of the border in this collection of 120 recipes that includes classics as well as some of his own creations.

Mourad: New Moroccan-Mourad Lahlou 2016-06-28 A soulful chef creates his first masterpiece What Mourad Lahlou has developed over the last decade and a half at his Michelin-starred San Francisco restaurant is nothing less than a new, modern Moroccan cuisine, inspired by memories, steeped in colorful stories, and informed by the tireless exploration of his curious mind. His book is anything but a dutifully "authentic" documentation of Moroccan home cooking. Yes, the great classics are all here—the basteeya, the couscous, the preserved lemons, and much more. But Mourad adapts them in stunningly creative ways that take a Moroccan idea to a whole new place. The 100-plus recipes, lavishly illustrated with food and location photography, and terrifically engaging text offer a rare blend of heat, heart, and palate.

My Sweet Mexico-Fany Gerson 2011-06-08 After years spent traveling and sampling sweets throughout her native Mexico, celebrated pastry chef Fany Gerson shares the secrets behind her beloved homeland's signature desserts in this highly personal and authoritative cookbook. Skillfully weaving together the rich histories that inform the country's diverse culinary traditions, My Sweet Mexico is a delicious journey into the soul of the cuisine. From yeasted breads that scent the air with cinnamon, anise, sugar, fruit, and honey, to pushcarts that brighten plazas with paletas and ice creams made from watermelon, mango, and avocado, Mexican confections are like no other. Stalwarts like Churros, Amaranth Alegrías, and Garibaldis—a type of buttery muffin with apricot jam and sprinkles—as well as Passion Fruit-Mezcal Trifle and Cheesecake with Tamarind Sauce demonstrate the layering of flavors unique to the world of dulces. In her typical warm and enthusiastic style, Gerson explains the significance of indigenous ingredients such as sweet maguey plants, mesquite, honeys, fruits, and cacao, and the happy results that occur when combined with Spanish troves of cinnamon, wheat, fresh cow's milk, nuts, and sugar cane. In chapters devoted to breads and pastries, candies and confections, frozen treats, beverages, and contemporary desserts, Fany places cherished recipes in context and stays true to the roots that shaped each treat, while ensuring they'll yield successful results in your kitchen. With its blend of beloved standards from across Mexico and inventive, flavor-forward new twists, My Sweet Mexico is the only guide you need to explore the delightful universe of Mexican treats.

Lidia's Mastering the Art of Italian Cuisine-Lidia Matticchio Bastianich 2015-10-27 From the Emmy-winning host of Lidia's Kitchen, best-selling author, and beloved ambassador for Italian culinary traditions in America comes the ultimate master class: a beautifully produced definitive guide to Italian cooking, coauthored with her daughter, Tanya—covering everything from ingredients to techniques to tools, plus more than 400 delectable recipes. Teaching has always been Lidia's passion, and in this magnificent book she gives us the full benefit of that passion and of her deep, comprehensive understanding of what it takes to create delicious Italian meals. With this book, readers will learn all the techniques needed to master Italian cooking. Lidia introduces us to the full range of standard ingredients—meats and fish, vegetables and fruits, grains, spices and condiments—and how to

buy, store, clean, and cook with them. The 400 recipes run the full gamut from classics like risotto alla milanese and Tagliatelle with Mushroom Sauce to Lidia's always-satisfying originals like Bread and Prune Gnocchi and Beet Ravioli in Poppy Seed Sauce. She gives us a comprehensive guide to the tools every kitchen should have to produce the best results. And she has even included a glossary of cuisine-related words and phrases that will prove indispensable for cooking, as well as for traveling and dining in Italy. There is no other book like this; it is the one book on Italian cuisine that every cook will need.

The Outdoor Kitchen-Eric Werner 2020-03-24 Anyone can learn to cook outside over a fire with this dazzling guide to setting up an outdoor kitchen, featuring practical tips and 80 recipes from the award-winning chef of Hartwood in Tulum, Mexico. Chef Eric Werner cooks nearly every dish served at Hartwood over wood fire, without gas or electricity, and when he's not at the restaurant, he's making delicious meals for his family, grilled in his own backyard outdoor kitchen. In this book, Werner shares the secrets to and recipes for simple, unrestricted, foolproof outdoor cooking in a way that reimagines the way you cook at home. Whether you already have a grill or have never cooked outdoors before, The Outdoor Kitchen provides all the tools and inspiration you need. Featuring step-by-step blueprints for constructing your own outdoor kitchen plus variations and modifications for store-bought grills, this handbook shows you how to build a high heat quickly and achieve a perfect sear. The recipes range from grilled meats, fish, and vegetables to marinades, quick pickles, cocktails, and desserts, including: • Grilled Lamb Chops and Burnt Cherries • Rib Eye for One with Onion Jam • Salmon and Almond-Tarragon Salsa Verde • Grilled & Pickled Zucchini • Grilled Romaine with Smoked Fish Dressing • Burnt Strawberry Ice Cream Whether you're cooking for yourself or your family on a weeknight or entertaining guests on the weekend, all the recipes are straightforward, with just a few ingredients and simple methods, for dishes that emphasize fresh flavor and the magic of wood-fired cooking.

Taste, Politics, and Identities in Mexican Food-Steffan Igor Ayora-Diaz 2019-02-07 This book examines the history, archaeology, and anthropology of Mexican taste. Contributors analyze how the contemporary identity of Mexican food has been created and formed through concepts of taste, and how this national identity is adapted and moulded through change and migration.wing on case studies with a focus on Mexico, but also including Israel and the United States, the contributors examine how local and national identities, the global market of gastronomic tourism, and historic transformations in trade, production, the kitchen space and appliances shape the taste of Mexican food and drink. Chapters include an exploration of the popularity of Mexican beer in the United States by Jeffrey M. Pilcher, an examination of the experience of eating chapulines in Oaxaca by Paulette Schuster and Jeffrey H. Cohen, an investigation into transformations of contemporary Yucatecan gastronomy by Steffan Igor Ayora-Diaz, and an afterword from Richard Wilk. Together, the contributors demonstrate how taste itself is shaped through a history of social and cultural practices.

Oaxaca-Bricia Lopez 2019-10-22 A colorful celebration of Oaxacan cuisine from the landmark Oaxacan restaurant in Los Angeles Oaxaca is the culinary heart of Mexico, and since opening its doors in 1994, Guelaguetza has been the center of life for the Oaxacan community in Los Angeles. Founded by the Lopez family, Guelaguetza has been offering traditional Oaxacan food for 25 years. The first true introduction to Oaxacan cuisine by a native family, each dish articulates their story, from Oaxaca to the streets of Los Angeles and beyond. Showcasing the "soul food" of Mexico, Oaxaca offers 140 authentic, yet accessible recipes using some of the purest pre-Hispanic and indigenous ingredients available. From their signature pink horchata to the formula for the Lopez's award-winning mole negro, Oaxaca demystifies this essential cuisine.

Mexican Everyday-Rick Bayless 2005-11-17 From the foremost authority on Mexican cooking, a collection of tradition-packed Mexican dishes, easy enough for every day. As much as Rick Bayless loves the bold flavors of Mexican food, he understands that preparing many Mexican specialties requires more time than most of us have for weeknight dinners. Mexican Everyday is written with an understanding of how busy we all are. It is a collection of 90 full-flavored recipes—like Green Chile Chicken Tacos, Shrimp Ceviche Salad, Chipotle Steak with Black Beans—that meet three criteria for "everyday" food: 1) most need less than 30 minutes' involvement; 2) they have the fresh, delicious taste of simple, authentic preparations; and 3) they are nutritionally balanced, fully rounded meals—no elaborate side dishes required. Filled with recipes featured on Rick's Public Television series, Mexico—One Plate at a Time, this book provides dishes you can enjoy with family and friends, day in and day out.

The Essential Cuisines of Mexico-Diana Kennedy 2009 A recognized authority on Mexican cuisine has updated and expanded several of her classic cookbooks to present hundreds of traditional recipes, as well as new instructions for ingredient use, new cooking techniques, and additional recipes.

The Tortilla Book-Diana Kennedy 1991 Diana Kennedy, the authoritative cultural missionary for the foods of Mexico, shows the incredible range of her imagination as she concentrates on one amazingly versatile ingredient: the humble tortilla. "No one touches Diana Kennedy when it comes to Mexican food" --New York magazine. 38 halftones and line drawings.

Authentic Mexican-Mr. Rick Bayless 2009-05-26 Americans have at last discovered Mexico's passion for exciting food. We've fallen in love with the great Mexican combination of rich, earthy flavors and casual, festive dining. But we don't begin to imagine how sumptuous and varied the cooking of Mexico really is. After ten years of loving exploration, Rick Bayless, together with his wife, Deann, gave us Authentic Mexican, this now classic, easy-to-use compendium of our southern neighbor's cooking. This all-embracing cookbook offers the full range of dishes, from poultry, meat, fish, rice, beans, and vegetables to eggs, snacks made of corn masa, tacos, turnovers, enchiladas and their relatives, tamales, and moles, ending with desserts, sweets, and beverages. There are irresistible finger foods such as Yucatecan marinated shrimp tacos and crispy cheese-filled masa turnovers; spicy corn chowder and chorizo sausage with melted cheese will start off a special dinner; you will find mole poblano, charcoal-grilled pork in red-chile adobo, and marinated fish steamed in banana leaves for those times when you want to celebrate; and exotic ice creams, caramel custards, and pies to top off any meal. There's even a section devoted to refreshing coolers, rich chocolate drinks, and a variety of tequila-laced cocktails. The master recipes feature all the pointers you'll need for re-creating genuine Mexican textures and flavors in a North American kitchen. Menu suggestions and timing and advance-preparation tips make these dishes perfectly convenient for today's working families. And traditional and contemporary variations accompany each recipe, allowing the cook to substitute and be creative. Rick and Deann Bayless traveled more than thirty-five thousand miles investigating the six distinct regions of Mexico and learning to prepare what they found. From town to town, recipe by recipe, they personally introduce you to Mexico's cooks, their kitchens, their markets, and their feasts. If, like the rest of us, you have a growing love for Mexican food, the reliable recipes in this book and the caring, personal presentation by Rick and Deann Bayless will provide meal after meal of pure pleasure for your family and friends.

World Food: Mexico City-James Oseland 2020-11-24 Introducing World Food, an exceptional new cookbook series in the classic tradition, taking readers on a journey to the world's greatest cuisines and the remarkable cultures they come from. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION AND TOWN & COUNTRY Whether you're an absolute beginner at Mexican cooking or already a pro, World Food: Mexico City is for you. This definitive and beautiful user's guide unlocks the secrets to real Mexican cuisine with more than fifty authentic, reliable recipes, while the compelling stories and photography tell the tale of the vibrant culinary capital of Latin America. You'll be taken to home kitchens, markets, and restaurants, where you'll get to know exemplary local cooks and learn how to master Mexican culinary traditions and techniques. Every recipe—from the vivid salsa with pan-roasted tomatoes to the soul-satisfying pork stew with corn, potatoes, and green beans—provides a cook's-eye lens into real Mexico City culture. Explore easy party food such as authentic guacamole and homemade tortilla chips; satisfying first courses such as cantina-style garlic soup and beer-infused "drunken" rice; or slow-cooked masterpieces such as Mexican-style stewed zucchini. Learn how to make family-friendly meals including ancho chiles stuffed with cheese, as well as standouts such as fall-apart tender roasted lamb with pasilla chiles, or tuna tostada garnished with chipotle mayonnaise and avocado—a modern classic from the beloved restaurant Contramar. With more than 150 photographs and a comprehensive illustrated reference chapter that tells you how to find, use, and store all the necessary ingredients, from cilantro to Mexican cheeses, World Food: Mexico City satisfies an appetite for new recipes, new ways to cook, and a new way of understanding one of the most exciting food destinations on the planet.

L.A. Mexicano-Bill Esparza 2017-05-22 Richly photographed and authentically local, LA Mexicano showcases LA's famously rich and complex Mexican-food culture, including recipes; profiles of chefs, bakers, restaurateurs, and vendors; and neighborhood guides. Part cookbook, part food journalism, and part love song to LA, it's the definitive resource for home cooks, hungry Angelenos, and food-loving visitors. With a foreword by Taco USA's Gustavo Arellano.

